RANGE COMPOSITION

N 700: a range of over 100 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer. The models detailed on this sheet are burners gas ranges on base, gas



N 700

4 BURNER GAS RANGES



FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners:
- Flame failure.

or electric oven.

- 5,5 kW with flame regulator.
- Pilot light for each burner.
- ◆ Electric oven with switch to control top and bottom heating elements.
- ◆ Oven thermostat with temperature markings in °C adjustable from 140° to 300°C.
- ◆ Gas oven with stainless steel burners, self-stabilizing flame positioned beneath the base plate and a thermostat adjustable from 140° to 300°C.
- ◆ Worktop in 1,5mm stainless steel. Front panel in stainless steel with Scotch Brite finish.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ Pan supports are cast iron.

| CHARACTERISTICS | MODELS | | | | |
|------------------------------|-------------------|--------------------|--------------------|---------------------|--|
| | KCGV800 178002 | KCGFG800 178004 | KCGFE800 178007 | KCGFE8002 178038 | |
| Power supply | Gas | Gas | Gas/Electric | Gas/Electric | |
| External dimensions - mm | | | | | |
| width | 800 | 800 | 800 | 800 | |
| depth | 700 | 700 | 700 | 700 | |
| height | 850 | 850 | 850 | 850 | |
| height adjustment | 50 | 50 | 50 | 50 | |
| Oven cavity - mm | | | | | |
| width | | 540 | 540 | 540 | |
| depth | | 650 | 650 | 650 | |
| height | | 300 | 300 | 300 | |
| Oven | | | | | |
| temperature min-max - °C | | 110, 270 | 140, 300 | 140, 300 | |
| Storage cupboard - mm | | | | | |
| width | 680 | | | | |
| depth | 640 | | | | |
| height | 420 | | | | |
| Oven | | | | | |
| heat input - kW | | 6 | 6 | 6 | |
| Back burner dimensions - mm | Ø 60, Ø 60 | Ø 60, Ø 60 | Ø 60, Ø 60 | Ø 60, Ø 60 | |
| Back burners power - kW | 5.5, 5.5 | 5.5, 5.5 | 5.5, 5.5 | 5.5, 5.5 | |
| Front burners dimension - mm | Ø 60, Ø 60 | Ø 60, Ø 60 | Ø 60, Ø 60 | Ø 60, Ø 60 | |
| Front burners power - kW | 5.5, 5.5 | 5.5, 5.5 | 5.5, 5.5 | 5.5, 5.5 | |
| Power - kW | | | | | |
| gas | 22 | 28 | 22 | 22 | |
| installed-electric | | | 6 | 6 | |
| Net weight - kg. | 50 | 80 | 80 | 80 | |
| Supply voltage | | | 400 V, 3N, 50/60 | 230 V, 3, 50/60 | |
| INCLUDED ACCESSORIES | | | | | |
| 2/1 GN CHROME GRID | | 1 | 1 | 1 | |

17800

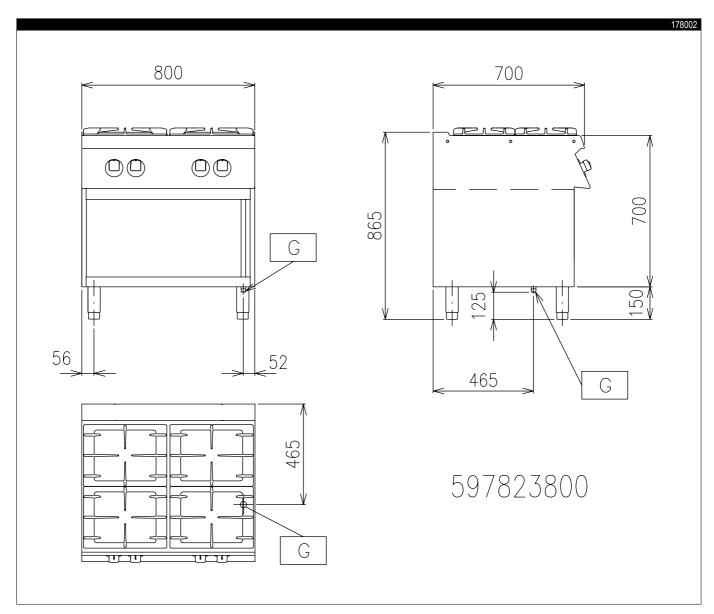
- ◆ All models have right-angled side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- ◆ Stainless steel oven chamber with 3 levels of runners to accommodate 2/1GN shelves.
- ◆ Inside door panel in stainless steel.
- ◆ Handles on the oven in stainless steel.
- ◆ IPX4 water protection.
- ◆ Main connections can be via the rear or the base of the unit.
- ◆ All gas appliances are supplied for use with natural gas or LPG.
 Conversion jets supplied as standard.

| OPTIONAL ACCESSORIES ACCESSORIES | | MODELS | | |
|--|-------------------|--------------------|--------------------|---------------------|
| | KCGV800 178002 | KCGFG800 178004 | KCGFE800 178007 | KCGFE8002 178038 |
| 2 DRAWERS FOR OPEN BASE | 206255 | | | |
| 2 SIDE COVERING PANELS FOR TOP-D=700MM | 206277 | 206277 | 206277 | |
| 2 SIDE COVERING PANELS H=700 D=700 | 206000 | 206000 | 206000 | 206000 |
| 2 SIDE KICKING STRIPS-CONCRETE INSTALL. | 206265 | 206265 | 206265 | 206265 |
| 2 SUPPORTS+RUNNERS FOR 4 GN 1/1&2/1 CONT | 206244 | | | |
| 2/1 GN CHROME GRID | | 164250 | 164250 | 164250 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 | 206210 | 206210 | 206210 |
| 4 WHEELS (2 WITH BRAKE) | 206188 | 206188 | 206188 | 206188 |
| CENTRAL SUPPORT FOR 800MM/1200MM CUPB. | 206245 | | | |
| CHIMNEY COVER 800MM OPEN-SMALL CHIMNEY | 206272 | 206272 | 206272 | 206272 |
| CHIMNEY UPSTAND 800MM | 206304 | 206304 | 206304 | 206304 |
| DOUBLE BURNER RIBBED PLATE | 921685 | 921685 | 921685 | 921685 |
| DOUBLE BURNER SMOOTH PLATE | 921684 | 921684 | 921684 | 921684 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | | 206126 | | |
| ELECTRIC HEATING KIT FOR CUPBOARDS | 206259 | | | |
| FLANGED FEET KIT | 206136 | 206136 | 206136 | 206136 |
| FLUE CONDENSER | 200.00 | 206246 | 200.00 | 200.00 |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 | 206150 | 206150 | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 | 206151 | 206151 | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 | 206152 | 206152 | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.200 MM | 206146 | 206146 | 206146 | 206146 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 | 206147 | 206147 | 206147 |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 | 206148 | 206148 | 206148 |
| FRONTAL HANDRAIL 1200 MM | 206191 | 206191 | 206191 | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 | 206192 | 206192 | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 | 206166 | 206166 | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 | 206167 | 206167 | 206167 |
| FRONTAL KICKING STRIP 1000 MM | 206177 | 206177 | 206177 | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 | 206178 | 206178 | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 | 206179 | 206179 | 206179 |
| FRONTAL KICKING STRIP 200 MM | 206174 | 206174 | 206174 | 206174 |
| FRONTAL KICKING STRIP 400 MM | 206175 | 206175 | 206175 | 206175 |
| FRONTAL KICKING STRIP 800 MM | 206176 | 206176 | 206176 | 206176 |
| LARGE HANDRAIL(PORTIONING SHELF)400 MM | 206185 | 206185 | 206185 | 206185 |
| LARGE HANDRAIL(PORTIONING SHELF)800 MM | 206186 | 206186 | 206186 | 206186 |
| LEFT SIDE DOOR FOR OPEN BASE CUPBOARD | 206195 | 200100 | 200100 | 200100 |
| PAIR OF SIDE KICKING STRIPS | 206249 | 206249 | 206249 | 206249 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 | 927225 | 2002.0 | 2002.0 |
| RIGHT AND LEFT SIDE HANDRAILS | 206240 | 206240 | 206240 | 206240 |
| RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD | 206194 | 2002.0 | 2002.0 | 2002.0 |
| S/S GRID FOR DOUBLE BURNER-700 LINE | 206297 | 206297 | 206297 | |
| SIDE WALL FOR CUPBOARD | 206252 | | | |
| SINGLE BURNER RADIANT PLATE | 206264 | 206264 | 206264 | 206264 |
| SINGLE BURNER RIBBED PLATE | 206261 | 206261 | 206261 | 206261 |
| SINGLE BURNER SMOOTH PLATE | 206260 | 206260 | 206260 | 206260 |
| WATER COLUMN EXTENSION FOR 700 LINE | 206291 | 206291 | 206291 | 206291 |
| WATER COLUMN WITH SWIVEL ARM | 206289 | 206289 | 206289 | 206289 |



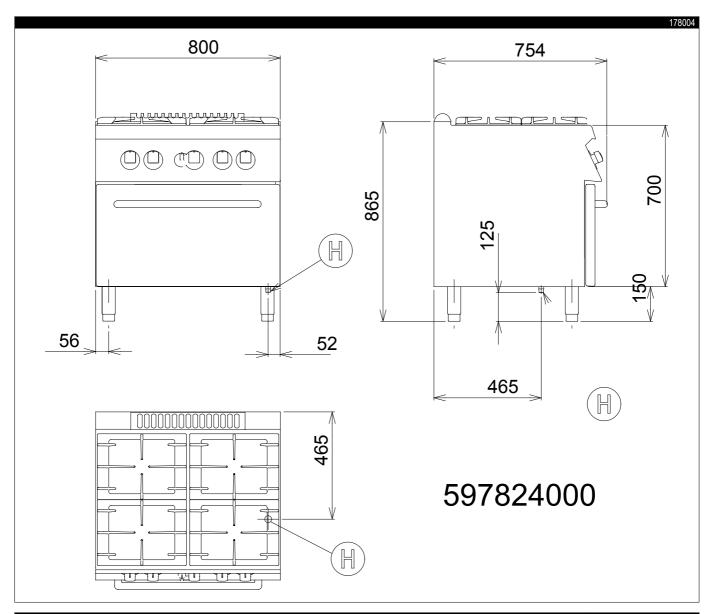


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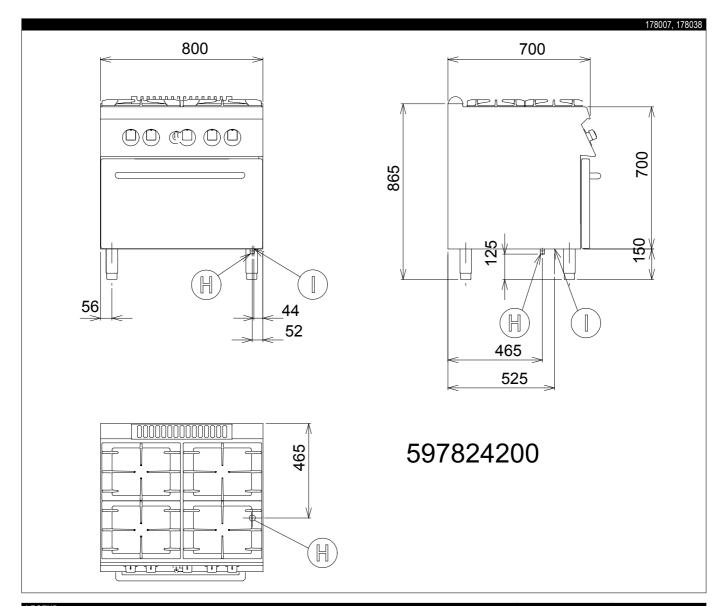
| LEGEND | |
|--------------------|-------------------|
| | KCGV800 178002 |
| G - Gas connection | 1/2" |





| LEGEND | |
|--------------------|--------------------|
| | KCGFG800 178004 |
| H - Gas connection | 1/2" |





| LEGEND | | |
|---------------------------|--------------------|---------------------|
| | KCGFE800 178007 | KCGFE8002 178038 |
| H - Gas connection | 1/2" | 1/2" |
| I - Electrical connection | 400 V, 3N, 50/60 | 230 V, 3, 50/60 |

